INDIRECT · MEDIUM

Cherry clafoutis in a cast-iron skillet on the kamado

Dark cherries suspended in a custard halfway between flan and sponge, baked in a cast-iron skillet at 180°C indirect. The French summer dessert the kamado nails.



PREP	COOK	SERVINGS	TEMPERATURE
15 min	35 min	6	180 °C

Ingredients

- **500 g** ripe cherries (stones in, French-style)
- **100 g** white sugar
- **30 g** ground almond (reinforces the cherry-stone note)
- **100 ml** single/cooking cream (18-35% fat)
- **1 cda** kirsch or brandy (optional)
- **1 cda** icing sugar to dust before serving
- **3 ud** large eggs, at room temperature
- **80 g** plain flour, sifted
- **250 ml** whole milk
- **1 ud** Costa Blanca orange (zest)
- **20 g** butter to grease the skillet

Method

1 SET THE DEFLECTOR AND STABILISE 180°C

Light the kamado, set the deflector (plate-setter) and stabilise the chamber at 180°C indirect. It takes 20-25 minutes. Do not load the skillet until the thermometer holds at 180°C for 10 minutes: an oven still climbing sets the clafoutis outside and leaves it raw within.

2 WHISK THE CUSTARD AND LET IT REST

Whisk the eggs with the sugar until lightly foamy. Add the sifted flour and ground almond and whisk until no lumps remain. Beat in the milk, cream, orange zest and kirsch. Let the batter rest 10 minutes: the flour hydrates and the baked custard comes out finer, with no raw-flour taste.

3 PREHEAT AND GREASE THE SKILLET

Put the empty cast-iron skillet in the kamado for 5 minutes to take on bottom heat. Pull it with a glove, rub it generously with the butter on base and sides —it will sizzle— and arrange the cherries in a single layer. The hot iron sears the contact and gives the golden crepe-like edge that defines a good clafoutis.

4 POUR THE CUSTARD OVER THE CHERRIES

Whisk the custard briefly again and pour it slowly over the cherries until they are almost covered —the tops should peek out. Do not stir inside the skillet: the cherries must stay on the bottom so the custard rises around them as it bakes. Take the skillet to the kamado without dawdling.

5 BAKE 35 MIN WITHOUT LIFTING THE LID

Place the skillet on the grate over the deflector and close the kamado. Bake 35 minutes at 180°C without lifting the lid. It is done when the clafoutis has puffed up, the edges are golden and the centre wobbles but is not liquid. A skewer in the centre should come out clean or barely moist, never with raw custard.

6 REST 15 MIN, DUST WITH ICING SUGAR, SERVE WARM

Pull the skillet with a glove and let it rest 15 minutes: the clafoutis will fall and settle into a firm flan-like texture, which is correct. Dust with icing sugar through a sieve right before serving. Serve warm, straight from the skillet to the table; cold loses the contrast between set custard and juicy cherry.

Editor's tips

- An independent chamber thermometer (Inkbird) is more reliable than the dome gauge, which reads the air under the lid, not next to the skillet. Clip the probe at grate height and tune the vents to that number: an exact 180°C is the difference between a silky flan and an over-set one.
- Out of cherry season, swap in halved-and-pitted red plums, apricots or seedless black grapes —then it is technically a flognarde, not a clafoutis, but the method and temperature do not change. Avoid very watery fruit like ripe peach, which would water down the custard.
- If you pit the cherries (with kids or nervous guests), add two or three drops of bitter-almond extract to the custard to recover the aroma the stone provides. And cut the bake by 3-4 minutes: pitted cherries release more juice and the batter sets a touch sooner.

Gear for this recipe

Big Green Egg Large

The Large holds a steady 180 °C indirect to set the skillet clafoutis for 6.

mikamado.es/en/kamados/big-green-egg-large

Orework Spanish Holm Oak Charcoal 15 kg

mikamado.es/en/accesorios/orework-encina-espanola-15kg

Onlyfire GCG-8552 Cooking System (2 grates + rack + 2 deflectors) for Large Kamado

mikamado.es/en/accesorios/onlyfire-gcg8552-sistema-coccion

Petromax FP35 Cast Iron Fire Skillet 35 cm with Handles

Cast-iron skillet that spreads the heat and sets the batter around the cherries.

mikamado.es/en/accesorios/petromax-skillet-fp35

Inkbird IBT-4XS Bluetooth thermometer

Hold 180 °C indirect so the centre ends up between custard and sponge.

mikamado.es/en/accesorios/inkbird-ibt-4xs

Full recipe at: mikamado.es/en/recetas/clafoutis-cerezas-sarten-hierro-kamado

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